



AMERICAN

REVELRY



STARTERS

Enjoy our new featured regional and seasonal items inspired by Florida

Gator Wings G DF BBQ rubbed alligator legs, smoked in-house and tossed with Floribbean-style sour orange glaze	19	Coconut Shrimp N Jumbo shrimp (4) with coconut-panko crust served with mango-chili sauce and key lime aioli	19
Whipped Feta VEG N Creamy feta dip topped with balsamic honey drizzle, grilled figs, crushed pistachios, and micro basil, served with flat bread	16	Ahi Tuna Wontons DF S Poke style Ahi tuna in sweet and spicy soy glaze with avocado, sesame, served on top of crispy wontons	17
Green Chile & Bacon Deviled Eggs G Beet pickled deviled eggs, deviled filling spiked with green chilies and apple wood smoked bacon	12	Dynamite Calamari S Lightly floured Point Judith calamari rings and tentacles, seasoned and deep fried, topped with sweet soy glaze, dynamite sauce, and sesame seed mix	19
LA Style Duck Wings S Deep fried duck wing drumettes(6) tossed in Asian inspired sweet & spicy glaze	18	Gouda Pimento Cheese Dip VEG N Smoked gouda cheese, smoked cheddar, seasoned with roasted poblanos, fresh herbs, topped with butter roasted pecans, served with gourmet crackers	15
Jalapeno Cornbread VEG Served hot with honey butter	9		

SOUP & SALAD

Salad Protein Add-on: Chicken Breast \$7 / Slab Bacon Chunks \$8 / (5) Jumbo Gulf Shrimp \$12 / Seared Salmon \$14

Featured Soup of the Day	8/15	Heart of Palm Salad VEG Artichoke hearts, heart of palm, cherry tomatoes, red onion, and cucumber with romaine lettuce, arugula, ricotta salata & lemon dill vinaigrette	18
AR House Salad VEG G Mixed greens, cucumber, cherry tomatoes, watermelon radishes and smoked cheddar tossed in balsamic vinaigrette	8/13	Spring Berry Salad N VEG Mixed spring greens with strawberries, blueberries, blackberries, candied almonds, avocado, and feta cheese with orange poppy seed dressing	19
Classic Caesar Salad Fresh romaine, tossed in our house Caesar dressing, topped with sliced hardboiled egg and garlic-parmesan croutons	8/14	Sesame Miso Kale S DF G VEG cucumber, carrot, radish, red cabbage, edamame, cilantro, mint, avocado, pea tendrils, crispy wontons with baby kale and miso dressing	18

THE CHEF FEATURE

A daily special composed from the freshest seafood, premium meats, and seasonal produce, with creative touches crafted by Chef Denise and her culinary team to represent American Revelry's core values.

DF DAIRY FREE G PREPARED WITHOUT GLUTEN VEG VEGETARIAN N CONTAINS NUTS S SESAME

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness****

*20% Gratuity will be added to parties of 6 or more.

❖ Executive Chef **Denise Shavandy** ❖
 Chef de Cuisine **Christopher Brockington** ❖ Restaurant Manager **Joseph Hilton**



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MAINS

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Chili-Lime Grouper **G DF**

Fresh red grouper, seared with chili-lime seasoning, served on top of heart of palm salad with citrus-mint dressing, topped with mango pico and crispy tortilla strips

35

Cuban-Style Pork Shank **G**

Slow braised with oranges, oregano, garlic, and spices. Served with black beans & white rice, fried plantains, and sour cream

45

Check out our dessert menu for our **Key Lime Pie**

Fish Tacos

19

Mahi fillet, seasoned & grilled, with cucumber-pineapple pico, avocado, shredded cabbage, and hatch green goddess on flour tortillas with borracho-style black beans

Wild Mushroom & Truffle Ravioli

24

tossed in a roasted butternut cream sauce, with arugula, slab bacon and sweet potato frizzles

Bison Burger

21

6 oz blended bison patty, pepperjack cheese, arugula, crispy onions, and roasted chili crema on a toasted brioche bun with Parmesan truffle fries
Add bacon, sliced avocado, or egg \$3

Alabama Half Chicken

24

Smoked half chicken seasoned with spiced brown sugar, topped with Alabama white sauce, served with mac & cheese and collard greens

Seattle Style Teriyaki Chicken **S**

25

Marinated chicken thighs grilled and drizzled with teriyaki glaze, over steamed rice with napa cabbage salad and sesame miso dressing
Upgrade to grilled salmon fillet- add \$6

Orange Marmalade Glazed Salmon **G**

28

Pan seared Verlasso salmon fillet, grilled asparagus, jasmine rice, and orange marmalade glaze

Sweet Potato Gnocchi & Sausage **N**

29

Smoked wagyu sausage, with house made sweet potato gnocchi browned in butter with shallots, garlic, sage and arugula-walnut pesto

Shrimp & Grits **G**

28

U/15 Gulf shrimp(5), smoked cheddar grits, oven roasted tomatoes, grilled corn, uncured bacon served with a creamy white wine sauce

Steak Frites **G**

42

12 oz Cedar River Farm all-natural beef boneless strip steak served with chimichuri, tomato salad, kennebec fries with black garlic aioli

Grilled Filet Mignon Plate **G**

49

5 oz center cut Angus beef filet mignon with maple glazed Brussels sprouts, creamy cauliflower puree, topped with pickled mustard seeds
Upgrade 10 oz filet mignon add \$30

Ribeye Plate **G**

69

14 oz Halperns Angus Beef with chefs special steak seasoning, horseradish or black pepper sauce, and your choice of two sides

TOMAHAWK RIBEYE DINNER FOR TWO

179

100% Nolan Ryan Beef Ribeye tomahawk with smoked bone marrow butter
Carved tableside and served with your choice of two shareable sides

SIDES

Individual or Shareable

Brussels Sprouts with Maple Glaze	9/18
Savory Mashed Sweet Potatoes	9/18
Black Beans Borracho Style	7/13
Collard Greens	7/13
House-cut Parmesan Truffle Fries	8/16
3 Cheese Mac & Cheese	8/16
Boursin Mashed Potatoes	8/16
("loaded" add \$2/3)	
Grilled Asparagus	9/18

A LA CARTE STEAKS

Seasoned with chef's signature steak salt and basted with herb butter
Served with your choice of creamy horseradish or black pepper sauce

5 oz Filet Mignon	45	12 oz Strip Steak	36
10 oz Filet Mignon	75	14 oz Ribeye	65

ADD-ONS

A little something extra for your steak

Smoked Bone Marrow Butter	5	Mushrooms & Onions	6
Roasted Garlic &	5	Slab Bacon Chunks	8
Blue Cheese Butter		Jumbo Gulf Shrimp (3)	9

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